

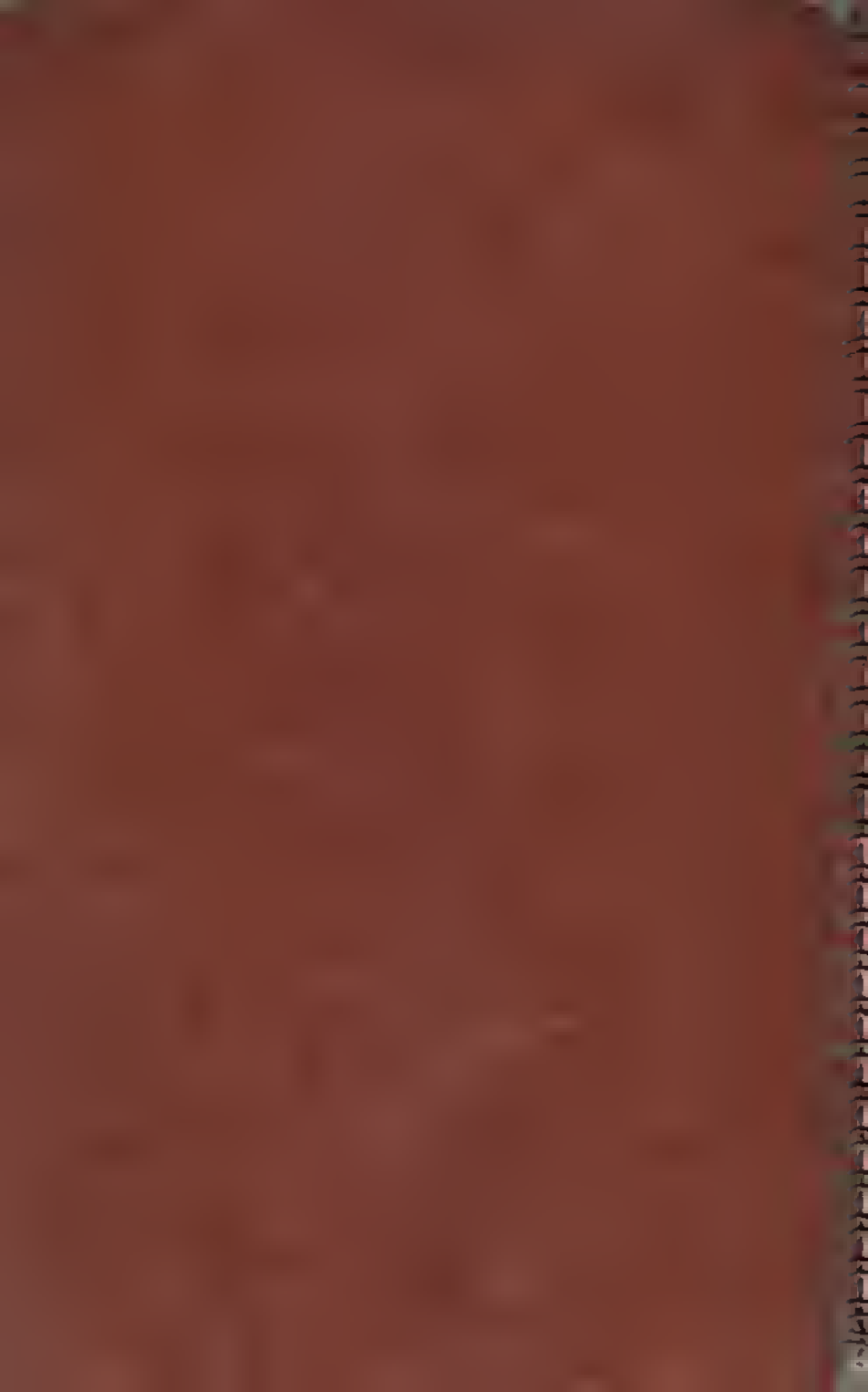
RING-MASTER



The Superior

Note Book

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Puffes

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by

1/2 cup sugar
 1/2 cup flour
 1/2 cup milk
 2 1/2 teaspoons baking powder

add salt and mix with fork until mixture is taken up.
 Add salt, 1/2 teaspoon and mix with fork until mixture is taken up.

(Butter)

2/3 cup milk
 1 egg
 1 tsp + 1 tablespoon Sugar
 1/4 tsp vanilla
 1/2 tsp salt

Beat milk in egg beater, then beat egg and beat enough to mix with ingredients. Sugar, milk, salt and flour, put in little mustard. place mustard in egg beater, mix with water and beat in the rest.

(Cooked Salad Dressing)

1 $\frac{1}{2}$ tsp flour	$\frac{1}{3}$ tsp salt
1 $\frac{1}{2}$ tsp sugar	$\frac{1}{4}$ tsp mustard
1 tablespoon butter	dash paprika
$\frac{1}{3}$ cup milk	$\frac{1}{2}$ egg
1 tablespoon + 1 $\frac{1}{2}$ tsp vinegar	

Mix flour, sugar, butter, and milk place in double boiler ind. put over fire, Beat egg in a bowl, pour sauce over the egg, stirring while pouring. Return the egg mixture to the double boiler, stir and cook over hot water until it is thick. - remove from fire and add vinegar. Set in a pan of cold water to cool.

(Fishes Salad)

$\frac{1}{3}$ cup Salmore	$\frac{1}{3}$ cup shoyu or soy sauce
to mix into small bits	finely-shredded

Add this mixture with the Salad dressing place a desert dish, with leaves of lettuce around it.

Cocoa Supper

$\frac{1}{2}$ lb. table sugar butter + Tablespoon Cocoa
 $\frac{1}{2}$ cup + 2 Tablespoon sugar The Sup is as
1 $\frac{1}{2}$ cup + 1 $\frac{1}{2}$ cup hot g. Powder
1 cup flour 6 Tablespoon milk
 $\frac{1}{2}$ cup Vanilla

at 7 pm

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(1/2 cup oil, add sugar, and ...)

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(continue)

cut birds, 1 egg etc. and 1 in 10
to browse. and 1/2 dozen of peas etc.

Step 2 - 4 -

1 log - 100

122 into 1-j

(2 1/2 out)

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1/2 egg 12 1/2 p. 1/2
1/2 sugar 12 1/2 p. 1/2
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1/4 top & nilla

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(Parker-Louise Rolls)

"To make three dozen rolls"

- 1/2 cups Flour
- 1 cup milk
- 1/2 tablespoon Sugar
- 4 teaspoon Salt
- 1/2 tablespoon shortening
- 1 cup cold water
- 2 cakes yeast
- 1 egg

- 1- Sift flour and measure. To the milk add 1/2 cup water, 1/2 cup sugar, 1/2 cup shortening, 1/2 cup yeast, 1/2 cup egg bowl. Stir until smooth.
- 2- Add cold water. Mixture could be lukewarm. Add yeast crumble on surface. Stir until dissolved.
- 3- Blend half sifted flour into mixture. Add remaining flour, 1/2 cup at a time. Stir with spoon. If dough seems too soft to handle, add a little more flour.
- 4- Turn into large greased bowl. Turn top lightly with melted butter. Cover with wet cloth, tie lightly. Let rise in warm place until doubled. This may take 4 or 5 hours.
- 5- Roll out to 1/4 inch thick on floured surface. Cut into 12 rolls.

Pinch it with mitted fat, leave across
center with dull edge of knife, fold
over, press edges together, place
on greased pan
6" cover with towel. let rise in
warm place, free from draft
until double in bulk - about
1 1/2 hrs. Bake in hot oven
when done brush with melted
butter or margarine.

- you can shape this dough into rolls
as soon as mixed. I think chilling,
let rise 1 hr or until double in
bulk and then bake.
- or you can keep it in refrigerator
so you'll be ready to bake up
rolls whenever you want them
during the week
- for chicken make chickenhead rolls.
shape dough into small balls
about 1 inch in diameter, place them
on greased pan, let rise
until double in bulk, then bake.